Biryani
Umm’s secret recipe, slow cooked with the finest basmati rice, secret homemade masala, fresh mint, layered and aromatic.
Choose one:
Vegetables ($15): Chicken ($17) Lamb ($18) Shrimp ($18)

Dal
1. DAL TADKA $13
   A harmonious combination of yellow or red lentils, garlic, tomato, cilantro, cury leaves cooked over a slow fire. (V)
2. PALAK DAL $14
   Lentils mixed with spinach and aromatic fresh spices (V)
3. DAL MACHNI $16
   A mixture of red, yellow & black lentils slow cooked with cream

East meets West
BUTTER CHICKEN MAC & CHEESE $12
A mixture of two favorites, yummy yummy
DESI TACOS $13
Mini tacos with kachumber, cilantro cream sauce and one choice of the following (Chicken Tikka, Paneer, or Shrimp)
SHAKE IT LIKE SHAMMI SLIDER $10
Finely minced lamb mixed with ground lentils and spices
- It’s how your tastes buds dancing

Dil Toh Bacha Hai Ji (Kids Menu) $10
BUTTER CHICKEN TENDERS
Chicken tenders doused in masala sauce
MALAI TIKKA
A mild version of our Chicken Tikka
RICE & DAL
Yellow lentils and rice, a school lunch favorite (V)

Welcome to Mumbai Dreams...a new chapter for Mehtab & Nausii! A Mother and Son team who’s family spearheaded 2 very successful restaurants in Brooklyn, NY. The establishments which ran over 30 yrs were managed day by day by Dawood husband of Mehtab and father of Nausii. Our focus here at Mumbai Dreams is to give you a culinary experience that will bring cross-cultural homemade recipes, freshly grounded spices that are sourced from local farmers in India while taking a sustainable approach to cooking. We focus on North Indian and Maharashtrian delicacies that highlight Aromatic spices which are beneficial to our health both short and long term.

Please ask about our catering services
- All Food Can Be Cooked Mild, Medium, or Spicy.
- All Entries Are Served with Basmati Rice.
- Any Special Request Will Be Accommodated to the Best of Our Ability.

Mumbai Dreams Street Cart
Veg/Vegan
Shuruat - Starters
1. SAMOSA $7
   Turmeric infused potatoes, lentils, and mixed vegetables seasoned with Maharashtrian spices (made in a chat style for $11.00)
2. BOMBAY SANDWICH $7
   Sliced potatoes, cucumbers, beets, tomatoes, homemade green chutney on buttered sliced bread (V)
3. MUMBAI KA VADA PAV $6
   Indian veggie burger; turmeric infused spiced potato patty, ginger, garlic, mustard seeds, garnished with cilantro mint chutney (V)
4. CHOPPATTY KI BHEL $5
   A classic of the Mumbai street carts- suffed rice mixed with, onions, tomatoes, cilantro, mint- oh say its burning with flavors (V)
5. BHENDI BAZAAR $8
   Flash fried okra, minced garlic, ginger, and spices (V)
6. PAKODAS $7
   Monsoon season favorite, cauliflower, kales, onions, fried fritters served with house chutney (V)
7. TAMARIND EGGPLANT $7
   Yogurt, spices, mint, chutney (V)

Non-Veg
1. SMOKED LOLLY POPPINS $10
   French chicken wings coated in a spicy batter and mixed with Lalli sauce
2. NODRANI’S KEEMA PAV $10
   A Parsi favorite, sautéed minced lamb and spices served with grilled pav (top it with a sunny side egg for $1)
3. CHICKEN 65 $10
   Deep fried marinated with red onions, chilly, and curry leaves

* (V) * Indicates Vegan

Breads
NAN
Plain ($3) Butter ($3) Garlic ($4) Onion ($4) Rosemary ($4)
PESHAWARI NAN $5
Cashew, coconut powder, red cherries
CHAPATI $4
Whole wheat bread prepared on the griddle
TANDOORI ROTTI $4
A North Indian favorite
STUFFED PARATHA
Plain ($5) Aloo ($7) Keema ($8)

Dessert ss
Gulab Jamoon
Carrot Halwa
Ras Malai
Kheer
Falooda $8

Sides ss
Raita • Lemon Pickle • Mango Chutney Extra Basmati Rice Papadum – crispy lentil wafers ($2)

Drinks
Coke, Diet Coke, Sprite, Fanta $4
Club Soda $4
Fresh Lime Water $3
Large Pellegrino Water $3
Bottled Water $5
LASSI $3
Mango/Sweet/Spiced (V)
MANGO JUICE $5

* Please Inform Your Server if You Have Any Food or Nut Allergies.
* Gratuity Of 15% Will Be Charged To A Party of Six or More. (Dine In Only)
* All Major Credit Cards Accepted

Tandoori Ki Baat (Clay Oven Delicacies)
1. TANDOORI CHICKEN $16 / $16.5
   A secret family recipe, smoked in the tandoori (served half or full)
2. CHICKEN TIKKA $16
   Saffron infused boneless chicken
3. MALAI TIKKA $17
   Cream, ginger, cashew paste
4. CHACHI KE LAMPH CHOPS $25
   Marinated overnight in a house spice mix, yogurt & papaya
5. BAHGANI BAHAR $18
   Chicken marinated with yogurt, coriander, fresh mint, green chilli and curried leaves
6. DONGRI KEBABS $18
   Minced lamb seasoned with Maharashtrian spices and onion paste
7. PANEER TIKKA $15
   Char-grilled Indian cottage cheese, mixed peppers, onions marinated in homemade spices
8. TANDOORI SALMON $28
   A fishy twist to the secret family recipe
9. CHAR-GRILL TANDOORI GREEN SHRIMP $22
   Coriander, fresh mint, green chilli and crushed curry leaves
10. MUMBAI DREAMS MIX PLATTER $24
    A mixture of tandoori, shrimp, tikka, malai

Mehran Nawazi - Main Course
Choice of: Chicken ($16) Lamb ($17) Shrimp ($18) Malai (V) $20
1. CHANGEZI
   Milk, yogurt, cream and a mixture of freshly ground spices
2. TIKKA MASALA
   Mild, rich, spicy, tomato, onion curry, a favorite for many
3. BUTTER
   Creamy tomato sauce with ginger and crushed fenugreek leaves
4. VINDALOO
   A popular dish, let’s just say its spicy, tangy and is perfect with naan, or basmati rice

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5. LAL MAAS (only Lamb)
   A traditional Maharashtrian curry with a homemade red chily blend
6. MALVANI
   A house favorite from the Konkan district, this spicy curry is made with roasted red chilies, jeera, turmeric, coriander, onion & tomatoes.
7. KORMA
   Almond & cashew paste mixed in with yogurt and a home blend of spices (chef recommended lamb or chicken)
8. MUMBAI DREAMS CURRY
   Chef special curry with a secret homemade spice mix

Vegetarian
1. CHANNAA MASALA OR SAAG $14
   A roadside favorite, chick pea cooked with onion, tomatoes & spices, add saag (spinach) if your in the mood (V)
2. PANENE MAKHI $16
   Cubed cottage cheese cooked in a creamy tomato sauce.
3. SMOKED BAINGAN BHARTA $34
   Batty eggplants smoked in the tandoori then tossed with onions, garlic, green chilies, black tholl seeds (V)
4. ALDO GOFI $14
   Cauliflower and potatoes cooked with ginger & fresh Kofan spices (V)
5. NAVRATNA KORMA $16
   A Rich Creamy & Flavorful Dish with Cottage Cheese and Vegetables Braised with Cashews & Cream Sauce
6. MALAI KOFITA $16
   Cottage cheese, potatoes, and spices mixed dumpling and then finished with a creamy gravy made of crushed cashews and spices
7. BHINDI MASALA $16
   Fresh egg tossed with onions & spices and sprinkled with fresh cilantro
8. SAAG PANENE $16
   A North Indian delicacy made with fresh creamin spinach & cubed cottage cheese
9. KADAI PANENE $16
   Cottage cheese, bell pepper, onions tossed in ground spices
10. PANENE TIKKA MASALA $16
    Mild cashew, tomato & onion paste